

**AMENDMENTS TO THE CLAIMS**

1. (Currently amended) A process for manufacturing hypo-allergenic fruit and/or vegetable derivatives comprising the steps of:
  - a) separating the serum of fruits and/or vegetables from the pulp;
  - b) ultrafiltering the serum with membranes having a cut-off sufficient to reduce Lipid Transfer Protein (LTP) content, in order to obtain a hypo-allergenic permeate and a retentate;
  - c) washing the pulp using an acidic solution to obtain a hypo-allergenic pulp;
  - d) adding combining at least a fraction of the hypo-allergenic permeate [[to]] with at least a fraction of the acidified, hypo-allergenic pulp.
2. (Previously presented) The process according to claim 1 wherein said separating step is preceded by a step where said fruits and/or vegetables are sieved.
3. (Previously presented) The process according to claim 1 wherein said separating step is accomplished by means of centrifugation of the fruits and/or vegetables.
4. (Previously presented) The process according to claim 3 wherein said serum has a solid percentage ranging between 1 and 20%.
5. (Previously presented) The process according to claim 4 wherein said serum has a solid percentage ranging between 3 and 9%.
6. (Previously presented) The process according to claim 1, wherein said separating step is carried out by a horizontal axis centrifuge of the decanter type.
7. (Previously presented) The process according to claim 6, wherein said separating step is carried out at a speed ranging between 500 and 12,000 rev/min.

8. (Previously presented) The process according to claim 6, wherein said separating step is continuously performed while adding fruits and/or vegetables and removing serum and pulp.
9. (Previously presented) The process according to claim 6, wherein said separating step is carried out at a temperature ranging between 5 and 90°C.
10. (Previously presented) The process according to claim 1, wherein in said separating step the amount of pulp obtained ranges between 3 and 90%, and the amount of serum ranges between 97 and 10%.
11. (Previously presented) The process according to claim 1, wherein said ultrafiltration step is an ultrafiltration with membranes having a cut-off ranging between 3 and 30 kDa.
12. (Previously presented) The process according to claim 11, wherein said membranes have a cut-off ranging between 5 and 15 kDa.
13. (Previously presented) The process according to claim 1, wherein from the ultrafiltration step, 5-90% retentate and 95-10% permeate are obtained.
14. (Previously presented) The process according to claim 1, wherein the permeate obtained following ultrafiltration of the serum is concentrated by means of reverse osmosis.
15. (Previously presented) The process according to claim 14, wherein said reverse osmosis is carried out with membranes having a sodium chloride retention ranging between 99.9% and 50%.
16. (Previously presented) The process according to claim 15, wherein said membranes for reverse osmosis have a sodium chloride retention ranging between 80% and 60%.

17. (Previously presented) The process according to claim 14, wherein said retentate that is obtained by means of reverse osmosis has a solid concentration ranging between 5 and 38%.

18. (Canceled)

19. (Previously presented) The process according to claim 1, wherein said acidic solution is between 0.1% and 5% citric acid solution.

20. (Currently amended) The process according to claim 1, wherein said washing step comprises a second centrifugation step of said acidified, hypo-allergenic pulp.

21. (Previously presented) The process according to claim 20, wherein said second centrifugation step is carried out at a speed ranging between 500 and 12,000 rev/min.

22. (Previously presented) The process according to claim 20, wherein said second centrifugation step is continuously performed while performing the washing step.

23. (Previously presented) The process according to claim 20, wherein said second centrifugation step is carried out at a temperature ranging between 5 and 90°C.

24. (Previously presented) The process according to claim 1, wherein said washing step is repeated 1-10 times.

25. (Previously presented) The process according to claim 1, wherein in said adding step, said pulp and said permeate are mixed in a ratio ranging between 1:0.5 and 1:50, such as to obtain the hypo-allergenic fruit and/or vegetable derivate.

26. (Original) The process according to claim 25 wherein said pulp and said permeate are mixed in a ratio ranging between 1:1 and 1:10.

27. (Previously presented) The process according to claim 1 wherein in said washing step, said fruit and/or vegetable derivative contains a solid percentage ranging between 4.5% and 45%.
28. (Previously presented) The process according to claim 1, wherein said fruit and/or vegetable derivative is homogenized, packaged and sterilized.
29. (Previously presented) The process according to claim 1, wherein said fruit and/or vegetable derivative is homogenized, packaged and frozen.
30. (Currently amended) The process according to claim 1, wherein said fruits and/or vegetables are selected from: tomato (*Lycopersicon esculentum*), peach (*Prunis persica*), apricot (*Prunus armeniaca*), cherry (*Prunus avium* and *Prunus cerasus*), apple (*Malus communis*), pear (*Pyrus communis*), carrot (*Daucus carota*), celery (*Apium graveolens*), and celeriac (*Apium graveolens rapaceum*).
31. (Previously presented) The process according to claim 1, wherein said fruits and/or vegetables are fresh tomatoes.
32. (Previously presented) A product obtainable by means of the process according to claim 1, which is a hypo-allergenic fruit and/or vegetable derivative.
33. (Currently amended) The product according to claim 32, which is hypo-allergenic fruit and/or vegetable juice, nectar, jam, puree, or concentrate.
34. (Currently amended) The product according to claim 32, which is hypo-allergenic juice, nectar, jam, puree, or concentrate of tomato (*Lycopersicon esculentum*), peach (*Prunis persica*), apricot (*Prunus armeniaca*), cherry (*Prunus avium* and *Prunus cerasus*), apple (*Malus communis*),

pear (*Pyrus communis*), carrot (*Daucus carota*), celery (*Apium graveolens*), or celeriac (*Apium graveolens rapaceum*).

35. (Currently amended) The product according to claim 32 which is hypo-allergenic juice, puree, or concentrate of tomato.